PAT LAFRIEDA'S

CHOP HOUSE

DELTA SKY360° CLUB

STARTERS

SHRIMP COCKTAIL » 25
Poached Gulf Shrimp, Classic Cocktail Sauce

JUMBO LUMP CRAB COCKTAIL » 29
Avocado, Gem Lettuce, Classic Cocktail Sauce

BLISTERED SHISHITO PEPPERS » 15
Lemon Aioli, Maldon Salt

BROILED BONE MARROW » 22
Candied Bacon, Grilled Portabello Mushrooms, Scallions, Pugliese Toast

CRISPY CALAMARI » 24
Sweet Cherry Peppers, Lemon, Pepperoncini, Sweet Chili Aioli

GRILLED THICK CUT APPLEWOOD SMOKED BACON » 20
Smoked Bean Ragout, Biscuit Cracker, Root Beer Syrup

SALADS

BABY GEM CAESAR » 17
Shaved Parmigiano, Martin's Potato Bread Garlic Croutons, House Caesar Dressing

LOBSTER COBB » 30
Tarragon Butter Poached Lobster Meat, Baby Lettuce, Diced Avocado, Cherry Tomato, Scallion, Hardboiled Egg, Buttermilk Ranch

ADD
Chicken $8 / Shrimp $11 / Filet Mignon $15

DESSERTS

DOUGHNUTS » 14
Ballpark Brittle Custard and Chocolate Dipping Sauce

LEMON MERINGUE TART » 16
Meyer Lemon Curd, Toasted Meringue, Raspberry Sorbet

SALTED CARAMEL NY CHEESECAKE » 16
Graham Cracker Crust, Chocolate Sauce, Chocolate Pearls

10 LAYER CHOCOLATE FUDGE CRUNCH » 18
Devil's Food Cake, Chocolate Fudge, Feuilletine, Cookie Crunch, Vanilla Gelato

HOMESTAND DESSERT SPECIAL

CHEFS INSPIRATIONS

FRESH LINGUINE & LONG ISLAND CLAMS — 32
Cockles, Pancetta, Scampi Butter

ROASTED AMISH CHICKEN — 34
Roasted Garlic Whipped Potatoes, Roasted Cippolini Onion Jus, Chicory Salad

PAN ROASTED NEW ENGLAND SWORDFISH — 40
Flame Blistered Toy Box Tomatoes, Confit Marble Potatoes, Pesto Beurre Blanc

DOUBLE CUT LAMB CHOPS — 57
Mediterranean Couscous, Roasted Seasonal Vegetables, Piquillo Jam

BUTCHER BLOCK

EACH STEAK SERVED WITH YOUR CHOICE OF SAUCE
Bordelaise, Horseradish Cream, Chophouse Salsa Verde

TOMAHAWK RIBEYE FOR 2 38oz, Bone-In, Dry Aged 170

BERKSHIRE PORK CHOP 14oz Double Cut, Bone-In 37
NY STRIP STEAK 14oz. 50
FILET MIGNON 8oz Center Cut 52
SURF & TURF . . . . . +30
Cold Water Lobster Tail, Drawn Butter, Lemon

PAT'S FAVORITES

SERVED WITH FRENCH FRIES

CLASSIC CHOP HOUSE BURGER — 25
8oz Dry Aged LaFrieda Patty, Aged Cheddar, Lettuce, Tomato, Onion, House Baked Brioche

BLACK TRUFFLE BURGER — 28
8oz Dry Aged LaFrieda Patty, Balsamic Onions, Crispy Pancetta, Black Truffle Aioli, House Baked Brioche

PAT LAFRIEDA'S ORIGINAL FILET MIGNON STEAK SANDWICH — 29
Hand Cut Filet Mignon, Caramelized Vidalia Onions, Jack Cheese, Artisan French Roll

SIDES

HAND CUT FRIES » 12
Hand Cut French Fries

ROASTED GARLIC WHIPPED POTATO » 12

CREAMED SPINACH » 14
Shallots, Bechamel

JUMBO STUFFED TATER KEGS » 17
Sour Cream, Chive, Bacon Ends, Provolone

CRISPY BRUSSEL SPROUTS » 15
Applewood Smoked Bacon, Charred Cippolini, Sriracha Honey

LOBSTER MAC & CHEESE » 25
Bechamel, Gremolata

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

2.17.23